

# **Conelettes**

Served with seasoned hash browns and choice of toast, pancakes, or fruit of the day. Try any omelette with egg whites!

#### **GARDEN FRESH OMELETTE GF**

Fresh tomato, broccoli, mushrooms, green peppers, and diced onion. 400-930 cal.

Add shredded cheese 220 cal.

#### **★ BACON AVOCADO RANCH OMELETTE** GF

Sliced fresh avocado, applewood-smoked bacon, Swiss cheese, four-cheese blend, and our homemade ranch dressing. 760-1300 cal.

#### HAM & CHEESE OMELETTE GF

Loaded with savory diced ham and our four-cheese blend. 660-1190 cal.

#### WESTERN OMELETTE GF

Tender ham, diced onion, green peppers, and our four-cheese blend. 640-1170 cal.

#### **MEAT LOVER'S OMELETTE GF**

Chopped applewood-smoked bacon, sausage, ham, and our four-cheese blend. 870-1400 cal.

#### MONTANA RANCH OMELETTE GF

Bacon, ham, onion, shredded four-cheese blend and a zip of ranch dressing. 780-1310 cal.

# Skillet Breakfasts

Served with choice of toast, pancakes, or fruit of the day.

#### **BREAKFAST TOT SCRAMBLE**

A bed of seasoned tater tots topped with scrambled eggs, chopped applewood-smoked bacon, shredded cheese blend, and sliced avocado. Finished with a drizzle of our homemade ranch. 930-1380 cal.

#### THE COUNTRY'S BEST SKILLET GF

Scrambled eggs, diced ham, crumbled bacon, two sausage links, and two strips of applewood-smoked bacon over a bed of seasoned hash browns. 720-1170 cal.

#### **CORDON BLEU SKILLET**

Seasoned hash browns layered with scrambled eggs and diced ham, melted Swiss cheese, and sliced chicken tenders. A generous pour of creamy hollandaise and a sprinkle of parsley tops it off! 1050-1500 cal.

#### **★ FARM SKILLET®\* GF**

Two eggs any style with chopped sausage, onion, and green peppers on a bed of seasoned hash browns. 510-1040 cal.

#### FIESTA SKILLET®\* GF

Two eggs any style, southwest-seasoned beef, grilled peppers, diced tomato, and four-cheese blend on a bed of seasoned hash browns. Topped with sour cream and salsa. 820-1360 cal.

#### Guest Favorite GF Gluten-free if served with fruit

Please be aware that during normal kitchen operations involving shared cooking and preparation areas, the possibility exists for certain ingredients to come into contact with other food products. Due to these circumstances we are unable to guarantee that any menu option can be completely free of gluten.

### Build YOUR OWN Conelette

A fluffy three-egg omelette with four-cheese blend and your choice of two ingredients. 590-1420 cal.

Extra ingredients

each

Bacon 45 cal.
Diced Ham 45 cal.
Sausage 160 cal.
Green Pepper 5 cal.
Avocado 80 cal.
Onion 15 cal.
Mushroom 10 cal.
Tomato 10 cal.
Broccoli 15 cal.

ADD BACON, SAUSAGE LINKS, SAUSAGE PATTIES, OR HAM TO ANY BREAKFAST! 120-320 CAL.





# CLASSIC COUNTRY Breakfasts

Eggs are cooked to order. Choice of scrambled, fried, or egg whites.

#### **▼ EVERYBODY'S FAVORITE\***GF

Two eggs any style with choice of applewood-smoked bacon, ham steak, sausage links, or sausage patties. Served with seasoned hash browns and your choice of toast, pancakes, or fruit of the day. 440-1180 cal.

#### **COUNTRY FRIED STEAK & EGGS\***

Breaded, seasoned beef steak smothered in country gravy. Served with two eggs any style, seasoned hash browns and your choice of toast, pancakes, or fruit of the day. 980-1520 cal.

#### **CHICKEN FRIED CHICKEN & EGGS\***

A breaded, seasoned chicken breast smothered in country gravy. Served with two eggs any style, seasoned hash browns, and your choice of toast, pancakes, or fruit of the day. 930-1460 cal.

#### **COUNTRY EGGS\***

Two farm-fresh eggs cooked any way you like 'em. Served with seasoned hash browns and your choice of toast. 620-710 cal.

#### CLASSIC EGGS BENEDICT\*

Two English muffin halves grilled and topped with ham steak, two over-easy eggs, and creamy hollandaise sauce. Garnished with parsley and served with seasoned hash browns. 990 cal.

#### **AVOCADO TOAST & EGGS\***

Fresh, mashed avocado with a dash of CK Seasoning, spread on a slice of wheatberry toast. Served with two farm-fresh eggs any style. 500-590 cal.

#### **BISCUITS & SAUSAGE GRAVY**

Two oven-fresh buttermilk biscuits smothered with country sausage gravy. 970 cal.

With two eggs any style\* 1020-1110 cal.

#### **BOURBON RIBEYE & EGGS\***

Our mouthwatering ribeye steak topped with bourbon sauce. Served with hash browns, two eggs any style and your choice of toast, pancakes, or fruit of the day. 960-1500 cal.

#### **★** THE BARN BUSTER®\*

Four eggs any style, four slices of applewoodsmoked bacon or four sausage links alongside seasoned hash browns and your choice of four pancakes or four slices of toast. 1050-1740 cal.

May be subject to a charge if entrée is split.

\*NOTICE: Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Caloric contents of menu items are based on the stated ingredients. Variations in preparation, as well as substitutions, will increase or decrease nutritional values including calories. On items with side choices, counts include the caloric range of possible choices. Additional information available upon request.

ADD CHEESE, DICED BACON & GRILLED ONION TO YOUR HASH BROWNS 170 CAL.



# FRESH FROM THE Griddle



## French Joast

#### **FRENCH TOAST**

Thick, hand-dipped brioche style slices grilled until golden and sprinkled with powdered sugar. Served with butter and syrup and your choice of breakfast meat. 1010-1210 cal. **French Toast Only** 890 cal.

#### STRAWBERRY FRENCH TOAST

French Toast topped with choice of fresh strawberries (when in season) or strawberry topping. Finished with a dollop of whipped topping and served with your choice of breakfast meat. 1160-1450 cal.

Strawberry French Toast Only 1040/1130 cal.

#### FRENCH TOAST, EGGS & BACON\*

Two farm-fresh eggs any style, two strips of applewood-smoked bacon, and thick slices of French toast sprinkled with powdered sugar. Served with butter and syrup. 790-880 cal.

### Waffles

#### **BELGIAN WAFFLE**

Golden crisp on the outside, light and fluffy on the inside. Dusted with powdered sugar and served with butter and syrup and your choice of breakfast meat. 530-730 cal.

Waffle Only 410 cal.

#### **CHICKEN & WAFFLE**

Our Belgian waffle, dusted with powdered sugar and paired with three crispy chicken tenders. Served with butter and syrup. 880 cal.

#### STRAWBERRY WAFFLE

A golden waffle covered with your choice of strawberry topping or fresh strawberries (when in season). Dusted with powdered sugar and crowned with whipped topping and your choice of breakfast meat. 680-970 cal.

Strawberry Waffle Only 650/560 cal.

#### WAFFLE, EGGS & BACON\*

A Belgian waffle dusted with powdered sugar, alongside two eggs any style and two strips of applewood-smoked bacon. Served with butter and syrup. 550-640 cal.



Chicken and Waffle



Strawberry Pancakes

### Parcakes

#### THE BEST PANCAKES IN TOWN™

A stack of three light and fluffy pancakes made with buttermilk and a hint of vanilla. Served with butter, syrup, and your choice of breakfast meat. 800-1000 cal.

Pancakes Only 680 cal.

#### STRAWBERRY PANCAKES

Three pancakes topped with choice of fresh strawberries (when in season) or strawberry topping. Finished with a dollop of whipped topping and served with your choice of breakfast meat. 950-1250 cal.

Strawberry Pancakes Only 830/930 cal.

#### TRIPLE CHOCOLATE PANCAKES

Three chocolate chip pancakes topped with crushed Oreo® cookies and even more chocolate chips. Drizzled with chocolate sauce, crowned with whipped topping, and served with your choice of breakfast meat. 1270-1470 cal.

Triple Chocolate Pancakes Only 1150 cal.

#### ★ CAKES, EGGS & BACON\*

Two of the Best Pancakes in Town<sup>™</sup>, two farm-fresh eggs any style, and two strips of applewood-smoked bacon. Served with butter and syrup. 610-700 cal.

#### **ZESTY PICKLE FRIES**

Thin-cut dill pickle fries coated in a premium cornmeal batter with a touch of spice. Served with creamy garlic sauce. 910 cal.

#### **FRIED CHEESE CURDS**

White cheddar cheese curds, lightly breaded and fried. Served with our homemade ranch dressing. 1230 cal.

#### **BATTERED MUSHROOMS**

Whole mushrooms dipped in golden batter and fried to perfection. Served with creamy garlic sauce. 850 cal.

#### **BREADED CAULIFLOWER**

Tender cauliflower florets with cheddar cheese, coated in Japanese-style breadcrumbs and served with ranch dressing. 620 cal.

#### PRETZEL BITES

Soft and chewy Bavarian perfection. Lightly seasoned with CK seasoning and served with our warm craft beer cheese. 600 cal.



CHICKEN TENDERS 470 cal. FRIED CHEESE CURDS 510 cal. BREW CITY® FRIES 510 cal. ONION RINGS 560 cal.

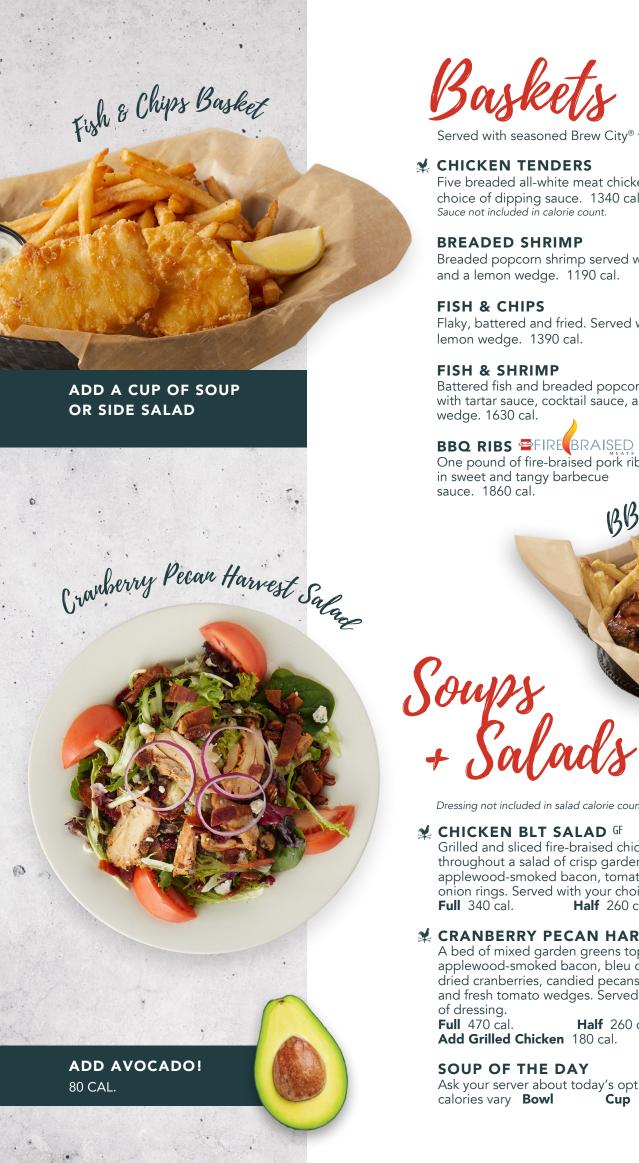
ZESTY PICKLE FRIES 300 cal. BATTERED MUSHROOMS 270 cal. BREADED CAULIFLOWER 200 cal. TATER TOTS 460 cal.

Choice of two sauces: ranch 220 cal. • creamy garlic 310 cal. barbecue 140 cal. • honey mustard 260 cal.

# 85 YEARS OF Family

Country Kitchen has been part of the American family tradition for over 85 years - from a hamburger stand, to a drive-in, to a full-service family restaurant. Today, you'll find Country Kitchen Restaurants from coast to coast service comfort food favorites and hearty breakfasts all day long!





# Baskets

Served with seasoned Brew City® fries.

#### **CHICKEN TENDERS**

Five breaded all-white meat chicken tenders served with choice of dipping sauce. 1340 cal. Sauce not included in calorie count.

#### **BREADED SHRIMP**

Breaded popcorn shrimp served with cocktail sauce and a lemon wedge. 1190 cal.

#### FISH & CHIPS

Flaky, battered and fried. Served with tartar sauce and a lemon wedge. 1390 cal.

#### FISH & SHRIMP

Battered fish and breaded popcorn shrimp served with tartar sauce, cocktail sauce, and a lemon wedge. 1630 cal.

#### BBQ RIBS FIRE BRAISED

One pound of fire-braised pork ribs slathered in sweet and tangy barbecue BBQ Ribs Basket sauce. 1860 cal.

Dressing not included in salad calorie counts.

#### **≰** CHICKEN BLT SALAD GF

Grilled and sliced fire-braised chicken placed throughout a salad of crisp garden greens, chopped applewood-smoked bacon, tomato wedges, and red onion rings. Served with your choice of dressing. Full 340 cal. Half 260 cal.

#### 

A bed of mixed garden greens topped with chopped applewood-smoked bacon, bleu cheese crumbles, dried cranberries, candied pecans, red onion rings, and fresh tomato wedges. Served with your choice of dressing.

Full 470 cal. Half 260 cal. Add Grilled Chicken 180 cal.

#### **SOUP OF THE DAY**

Ask your server about today's option(s)! calories vary **Bowl** Cup



Made with third-pound patties and cooked medium-well. Served on a pub-style bun (unless otherwise stated) alongside pickle slices. All burgers served with choice of one side.

#### **⊌** BIG COUNTRY BURGER\*

Two fresh beef patties layered with four-cheese blend, chopped applewood-smoked bacon, and our signature Big Country sauce. Topped with golden fried Onion Tanglers® and dressed with sliced tomato, lettuce, and red onion. 1580-2100 cal.

#### **≰AZTEC QUESADILLA BURGER\***

A Southwest-seasoned burger patty on a flour tortilla, stacked with pepper jack cheese, four-cheese blend, sour cream, salsa, and fresh leaf lettuce, all folded up tightly and grilled. 960-1480 cal.

#### **AVOCADO BACON BURGER\*** GF

A seasoned beef patty topped with pepper jack cheese, applewood-smoked bacon, and sliced avocado, dripping with homemade ranch dressing. Crowned with fresh lettuce, tomato, and red onion. 1010-1530 cal.

#### **COWBOY BURGER\***

A juicy beef patty topped with BBQ sauce, crispy bacon, onion rings, American cheese and fresh tomato, lettuce and red onion. 1070-1600 cal.

#### MUSHROOM SWISS BURGER\* GF

Real Swiss cheese melted on a seasoned beef patty, topped with grilled fresh mushrooms. Dressed with sliced tomato, lettuce, and red onion. 820-1350 cal.

#### **BACON CHEESEBURGER\* GF**

A thick and juicy patty topped with two strips of applewood-smoked bacon, American cheese, fresh lettuce, tomato, and red onion. 890-1420 cal. Classic Cheeseburger 800-1330 cal.

#### **PATTY MELT\***

A juicy beef patty topped with Swiss cheese and sautéed onion between two slices of grilled marbled rye. 900-1430 cal.

#### **≭TAVERN BURGER**\*

Creamy beer cheese, applewood-smoked bacon, and crispy Onion Tanglers® atop a seasoned beef patty. Served with lettuce, tomato, and red onion. 1020-1550 cal.



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# Sandwiches

All sandwiches served with choice of one side.

#### **AVOCADO JACK WRAP**

Pepper jack and four-cheese blend melted on a flour tortilla and topped with grilled fire-braised chicken, fresh avocado, chopped applewood-smoked bacon, diced tomato, and lettuce. Drizzled with our homemade ranch dressing and rolled up into a wrap! 950-1470 cal.

#### **¥** REUBEN

Slices of corned beef stacked on grilled marbled rye bread, topped with melted Swiss cheese, thousand island dressing, and sauerkraut. 800-1330 cal.

#### **★ CRISPY BOURBON CHICKEN SANDWICH**

Crispy deep fried chicken and bacon drenched in bourbon sauce paired with pepper jack cheese, tomato, onion, pickles and lettuce all atop a toasted bun. 1200-1720 cal.

#### **COUNTRY AVOCADO BLT**

Four strips of applewood-smoked bacon, avocado, lettuce, sliced tomato, and mayo. Served on toast of your choice. 600-1190 cal.

#### SPICY CRISPY CHICKEN SANDWICH

A breaded chicken breast on a pub-style bun, slathered with bleu cheese sauce, drizzled with Frank's RedHot® sauce, and topped with pepper jack cheese, tomato, red onion, and lettuce. 1080-1610 cal.

#### **CHICKEN BACON MELT**

Tender sliced fire-braised chicken, shredded cheese blend, chopped applewood-smoked bacon, and sliced tomato grilled until gooey on your choice of bread. 790-1370 cal.

## Sides

Brew City® Fries 510 cal.

Onion Rings 560 cal.

Fruit of the Day  ${}^{\text{GF}}$  cals. vary

Tater Tots 460 cal.

Cup of Soup cals. vary

Side Salad cals. vary

## Premium

Fried Cheese Curds 510 cal.

Zesty Pickle Fries 300 cal.

Breaded Cauliflower 200 cal.

Battered Mushrooms 270 cal.

**UPGRADE YOUR SIDE** 

#### **⊈** Guest Favorite

GF Gluten-free if served with fruit and no bun

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#### **★** COUNTRY FRIED STEAK

Select beef steak, lightly breaded and seasoned, fried until golden, and ladled with our country gravy. 720-1060 cal.

#### CHICKEN FRIED CHICKEN

Seasoned and breaded chicken breast fried until golden, topped with our signature country gravy. 660-1000 cal.

#### **BOURBON RIBEYE STEAK\***

A juicy ribeye grilled to perfection, topped with bourbon sauce and golden Onion Tanglers®. 810-1150 cal.

#### **POT ROAST**

Tender pot roast bathed in savory beef gravy and topped with crispy Onion Tanglers®. 600-940 cal.

#### **HOMEMADE MEATLOAF**

Hand-formed and glazed meatloaf ladled with savory beef gravy and topped with crispy Onion Tanglers®. 890-1230 cal.

#### **¥** ROASTED TURKEY

Slices of oven-roasted turkey placed on a bed of our savory sage stuffing and ladled with hot turkey gravy. Served with a side of cranberry sauce. 690-1030 cal.

#### **BBQ RIBS DINNER**

One pound of fire-braised pork ribs slathered in sweet and tangy barbecue sauce. 1410-1750 cal.



Bourbon Ribeye Steak



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## Sides

**Garlic Mashed Potatoes & Gravy** 190-200 cal.

Fruit of the Day cals. vary

Seasonal Vegetable Blend cals. vary

Steamed Broccoli 40 cal.

**Country Baked Apples** 120 cal.

**Cup of Soup** cals. vary

Side Salad cals. vary

#### **ADD AN EXTRA SIDE**



Country Fried Steak



Roasted Turkey



### Breakfast

#### **BREAKFAST DUO**

Choose two pancakes or slices of French toast with your choice of two slices of applewood-smoked bacon or two sausage links. 560-690 cal.

#### **COUNTRY EGGS\***

Two farm-fresh eggs cooked any way you like 'em. Served with seasoned hash browns and your choice of toast. 620-710 cal.

#### **№** 2 EGG, HAM & CHEESE OMELETTE

Loaded with diced ham and our four-cheese blend. Served with seasoned hash browns and choice of toast. 710-830 cal.

#### LIGHTER FARE PANCAKES

Two fluffy pancakes topped with your choice of strawberry topping, fresh strawberries (when in season), or Country Baked Apples and crowned with whipped topping. 540-640 cal.

#### **BREAKFAST SAMPLER\***

One egg any style, one strip of applewood-smoked bacon, one sausage link, seasoned hash browns, and your choice of toast. 660-760 cal.

#### LIGHTER FARE FRENCH TOAST

Thick, hand-dipped brioche style slices topped with powdered sugar and your choice of strawberry topping, fresh strawberries (when in season), or Country Baked Apples, and whipped topping. 590-690 cal.

### Lunch & Dinner Served with choice of one side except Soup & Salad.

#### **<b>★** SMOTHERED CHOPPED STEAK\*

A third-pound chopped steak grilled and topped with sautéed onions, mushrooms, and savory beef gravy. 450-620 cal.

#### LIGHTER FARE MEATLOAF

Homemade meatloaf topped with beef gravy and Onion Tanglers<sup>®</sup>. 500-670 cal.

#### LIGHTER FARE POT ROAST

Tender pot roast bathed in savory beef gravy and topped with crispy Onion Tanglers®. 360-530 cal.

#### **SOUP & SALAD**

A bowl of piping hot soup and a side salad with your choice of dressing. calories vary

#### ★ LIGHTER FARE TURKEY

Oven-roasted turkey over a bed of our homemade sage stuffing, ladled with hot turkey gravy and served with a side of cranberry sauce. 570-740 cal.

#### **DOUBLE SMOTHERED CHICKEN GF**

Juicy, grilled chicken smothered with sautéed onion and fresh mushrooms, then smothered again with four-cheese blend. 270-440 cal.

#### LIGHTER FARE BATTERED FISH

Flaky fish battered and fried. Served with tartar sauce and a lemon wedge. 690-860 cal.



**Garlic Mashed Potatoes & Gravy** 190-200 cal.

Fruit of the Day

cals. vary Seasonal Vegetable Blend

cals. vary **Steamed Broccoli** 

40 cal. **Country Baked Apples** 

120 cal.

**Cup of Soup** cals. vary

Side Salad cals. vary

2000 calories a day is used for general nutrition advice, but calorie needs vary

especially if you have certain medical conditions.



# Kids Menu 10 & Under

#### INCLUDES ENTRÉE, SIDE, AND DRINK.

170-1180 CAL.

### Choose an Entrée



CAKE 'N' EGG 290-320 cal.



MR. CHIPPY® 430 cal.



CHEESY OMELETTE 160-220 cal.



**GRILLED CHEESE** 370 cal.



BURGER 630 cal.



**CORN DOG BITES** 380 cal.



**CHICKEN TENDERS** 470 cal. w/o dipping sauce



MAC AND CHEESE 300 cal.

### Choose a Side



COUNTRY **BAKED APPLES** 120 cal.



SAUSAGE LINKS 160 cal.



**BACON** STRIPS 90 cal.



HASH **BROWNS** 240 cal.



**FRUIT OF** THE DAY Varies



TATER TOTS 310 cal.



TOAST 260-320 cal.



SALAD 5 cal. w/o drssing



**FRENCH** FRIES 340 cal.



MASHED POTATOES AND GRAVY 190-200 cal.



VEGGIE OF THE DAY Varies

**ASK YOUR SERVER ABOUT OUR PREMIUM SIDES** 





CHEESE CURDS 510 cal.





CHOCOLATE OR CARAMEL 140 cal.

Hamburgers are served well done. 1,200-1,400 calories a day is used for general nutrition advice for children ages 4-8 and 1,200-2,000 calories a day for children ages 9-13, but calorie needs vary.

### Get a Free Meal

AFTER EVERY 8 PURCHASED AND FOR YOUR BIRTHDAY WITH YOUR CK KIDS **REWARDS CARD.** ASK YOUR SERVER FOR ONE.